

# THE SPANISH BUTCHER

## COCKTAILS

**BOLOENCIERRO**  
Woodford Reserve, sherry, sugar,  
Spanish bitters.  
10

**TIME OF CLOWNS**  
El Jimador, hibiscus, lemon,  
passionfruit, egg white  
10

**THE FLAMENCO**  
Bacardi, Chambord, berrys,  
lime, mint, rose lemonade  
10

**THE GAUDÍ**  
Grapefruit vodka, sherry,  
kiwi, lemon  
10

## APERITIVO

**PADRÓN PEPPERS**  
EVOO, rock salt (v) (gjf)  
7

**CROQUETAS**  
Jamon Iberico, aioli  
5

**GALICIAN SOURDOUGH**  
EVOO, PX vin balsamic  
5

**GORDAL OLIVES**  
EVOO, rock salt (v) (gjf)  
4

**CHIPERONES**  
Garlic aioli & lemon  
5

## STARTERS

**GAZPACHO (v) (gjf)** 5  
Traditional chilled soup

**SHERRY GLAZED IBERICO PORK CHEEK** 10  
King prawn, blood sausage crumb, piquillo pepper

**SEASONAL MUSHROOMS & EGG (v) (gjf)** 8  
Potato espuma, EVOO, chive

**STREET CORN (v) (gjf)** 7  
Charred corn, Payoyo cheese, chilli & paprika

**CHARGILLED OCTOPUS & SQUID** 11  
Chorizo, caperberries, new potato

**GALICIAN FILLET SLIDERS** 10  
Truffle cheese, harissa aioli, guindilla pepper

**CUMBRAE OYSTERS & MOJO VERDE (gjf)** 3 each  
Over ice with lemon

**IBERIAN BELLOTA SLICED MEATS** 11  
Jamon, chorizo, salchichón, lomo Iberico

**JAMON IBERICO (100%) DE BELLOTA (gjf)** 14 / 50g  
30 month aged

**SEARED KING SCALLOPS (gjf)** 13  
Confit tomato, mojo verde, samphire

### TO SHARE (For Two)

#### CHARCUTERIE BOARD

Jamon, chorizo, salchichón, lomo Iberico,  
Gordal olives, manchego, croquetas,  
toasted sourdough

24

## STEAKS

Our Galician beef is "IMPORTED" directly from Northern Spain, from 12-14 year old Galician blond cattle bringing its own unique flavour profile.

Our Scotch beef is 100% Scotch grass fed Black Angus & Limousin from John Gilmours & Cairnhill Farm

All our beef is hung & dry-aged for a minimum of 28 - 45 days plus

### HOUSE CUTS (gjf)

Hung & dry-aged 28-35 days

### GALICIAN BEEF & PORK CUTS TO SHARE (gjf)

Hung & dry-aged 35 days plus

### SCOTCH CUTS TO SHARE (gjf)

Hung & dry-aged 45 days plus

**GALICIAN FILLET** 230G.....38.00  
**SCOTCH FILLET** 230G.....34.00  
**SCOTCH SIRLOIN** 300G.....32.00

**GALICIAN PRIME RIB** Per.....100G 12.00  
**GALICIAN CHATEAU** Per.....100G 15.00  
**PRESA IBERICO DE BELLOTA** Per.....100G 11.00

**PORTERHOUSE** Per.....100G 11.00  
**CHATEAUBRIAND** Per.....100G 13.00



Cuts to share priced per 100g, perfect for sharing for two. The team will make you aware of what sizes are available today.

CHOOSE FROM THE FOLLOWING SIDE & SAUCE TO ACCOMPANY YOUR STEAK CHOICE

**Manchego Truffle Fries OR Sautéed potatoes with garlic, paprika & chives**

### SAUCE

ROMESCO (v) (gjf) // PEPPERCORN (gjf) // PICOS BLUE (gjf)  
MOJO VERDE (v) (gjf) // GARLIC HERB BUTTER (gjf)

### TOPS

BONE MARROW (gjf) 5 // GARLIC & PAPRIKA PRAWNS (gjf) 5  
EXTRA SAUCE 2.50

## MAINS

**CAULIFLOWER "STEAK" (v) (gjf)** 16  
Potatoes "a la pobre", caperberries, piquillo peppers,  
mojo verde

**ABANICO IBERICO DE BELLOTA** 19  
Sautéed potatoes with garlic, paprika & chives

**WHOLE BAKED SEABASS (gjf)** 24  
Green beans, sautéed ratte potatoes, Jerusalem  
artichoke, smoked paprika

**ROAST RUMP OF LAMB (gjf)** 25  
Spiced aubergine purée, grilled asparagus, saffron  
potato fondant

**GALICIAN FILLET BURGER & SKINNY FRIES** 21  
Dry-aged Galician blonde fillet burger, iceberg,  
tomato, bone marrow confit onion, bacon, truffle cheese

### ROASTED SHETLAND MONKFISH TAIL (gjf)

Manchego truffle fries  
Chorizo, caper brown butter sauce

SINGLE 30 || FOR TWO 55

### WHOLE ROASTED SUCKLING PIG (gjf)

4.5 - 5kg  
Manchego truffle fries  
Choice of sauces

PRE ORDER 24 HOURS IN ADVANCE  
SERVES UP TO 4 PEOPLE  
200

## SIDES

**TOMATO SALAD (v) (gjf)** 5  
EVOO, rock salt

**MANCHEGO MAC & CHEESE** 6  
Puffed paprika pork skin

**ROCKET & MANCHEGO (v) (gjf)** 6  
EVOO & Pedro ximenez vinegar

**SAUTÉED MIXED GREENS (v) (gjf)** 6  
Pea pods, edamame, green beans

**CAULIFLOWER CHEESE** 6

**GRILLED ASPARAGUS (v) (gjf)** 6  
EVOO, rock salt, lemon

**SAUTÉED POTATOES (v) (gjf)** 6  
Garlic, paprika & chives

**POTATO ESPUMA (v) (gjf)** 6  
EVOO, paprika, chive

**MANCHEGO TRUFFLE FRIES (gjf)** 6

**SAUTÉED GALIC MUSHROOMS** 6

## GALICIAN SUNDAY

Join us every Sunday for our  
Roast Galician Sunday Lunch Menu

2 course 21 || 3 course 25

EVOO =Olive Oil (v) Denotes vegetarian dishes. (gjf) Denotes gluten free dishes. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk, please ask your waiter for details. Any queries, please do not hesitate to ask a member of the staff. Please make all staff aware of all allergens prior to ordering. Prices are inclusive of VAT.

## COCKTAILS

10.00 EACH

### TIME OF CLOWNS

El Jimador, hibiscus, lemon, passionfruit, egg white.

### THE GAUDÍ

Grapefruit vodka, sherry, kiwi, lemon.

### PERSISTENCE OF MEMORY 10.00

Homemade Butterscotch rum, Kahlua, creme de cacao blanc, cream.

### THE FLAMENCO

Bacardi, Chambord, berries, lime, mint, rose lemonade

### BLOODLETTING

Hennessy vs, St Germain elderflower, red wine, honey, orange, mixed fruit

### BOLOENCIERRO

Woodford Reserve, Pedro Ximénez sherry, sugar, orange bitters.

### FIESTA DE SAN XOÁN

Dark rum, Grand Marnier, pineapple, agave, FUEGO!

### LA TOMATINA

Vodka, secret Spanish Butcher big plump tomatina mix.

### FIESTA DE LOS PATIOS

Larios pink gin, cassis, lemon, elderflower tonic.

## RED WINE

### THE PERFECT 10 RED

175ML 500ML BOTTLE

#### EL MURO TINTO (SPAIN)

Soft and fruity easy going red, bags of dark berry fruit.

6.00 18.00 24.00

#### MASSERIA BORGIO DEI TRULLI PRIMITIVO (ITALY)

Juicy black cherry and raspberry. A refreshing crunch grip on the finish.

7.00 21.00 28.00

#### MOUNT LANGI BILLI BILLI SHIRAZ (AUSTRALIA)

Red berry, pepper and spice melt into rounded cocoa.

8.75 26.25 35.00

#### VIVANCO RIOJA CRIANZA (SPAIN)

Red fruit, toasty finish, long and elegant (Magnum 1.4L 70.00)

9.00 27.00 36.00

#### CATENA VISTA FLORES MALBEC (ARGENTINA)

Big and rich, filled with plums, dark chocolate, blackberries and pepper.

9.75 29.50 40.00

#### CHARLES SMITH VELVET DEVIL MERLOT (USA)

Classic merlot aromas, dark cherries, cedar and pipe tobacco. Smooth and refined.

42.00

#### ACUSTIC CELLARS RITME TINTO (SPAIN)

Massive, complex, savoury black fruits and violets

50.00

#### CASTILLO CLAVIJO GRAN RESERVA (RIOJA)

Medium bodied, elegant, intense aromas of mellow fruit and spicy wood

46.00

#### CHATEAU VIRAMIERE ST-EMILION GRAND CRU (FRANCE)

Deep crimson colour. Powerful and complex nose with ripe red fruits and vanilla notes

55.00

#### JOURNEY'S END CAPE DOCTOR CABERNET SAUVIGNON (S. AFRICA)

Fruitcake richness with cinnamon and nutmeg behind dark berry fruits.

65.00

## SPANISH CELLAR SELECTION RED

#### BODEGA TABULA (RIBERA DEL DUERO)

From a small 4 hectare plot of 100yr old vines, small production only 3-4 thousand bottles

75.00

#### NUMANTHIA (TORO)

Intense, robust, vivacious wine with amazing structure

105.00

## ARGENTINIAN CELLAR SELECTION RED

#### NICOLAS CATENA ZAPATA (ARGENTINA)

Intense complex flavours of ripe black fruit, dark chocolate, pepper and spicy oak.

145.00

## WHITE WINE

### THE PERFECT 10 WHITE

175ML 500ML BOTTLE

#### MONTE CLAVIJO RIOJA BLANCO (SPAIN)

Soft lemon and peach fruit on the nose

6.00 18.00 24.00

#### MAS PUECH PICPOUL DE PINET (FRANCE)

Mouthwatering, refreshing with lip smacking citrus notes.

7.00 22.50 28.00

#### ALOIS LAGEDER RIFF PINOT GRIGIO (ITALY)

This 6th generation family winemaker delivers the purest form of Pinot Grigio.

7.50 22.50 30.00

#### A2O ALBARINO (SPAIN)

Rich and floral with mineral structure punctuated by full on citrus.

9.25 27.75 37.00

#### MORGASSI SUPERIORE TUFFO GAVI DI GAVI (ITALY)

Delicate, floral notes, giving way to even more intense citrus fruit aromas.

9.75 29.25 40.00

#### PETH ESTATE RIESLING (GERMANY)

White peaches, apricot and juicy pears.

36.00

#### SPY VALLEY SAUVIGNON BLANC (NEW ZEALAND)

A multi award winning benchmark Marlborough classic.

39.00

#### ACUSTIC CELLARS RITME BLANCO (PRIORAT)

Bright, fruity, spicy, herbal, creamy and powerful

50.00

#### DOMAINE DES CASSIERS POUILLY FUME (FRANCE)

Clean, fresh fruit nose, delicate, aromatic palate with a full-body.

57.00

#### CRAGGY RANGE TE MUNA, SAUVIGNON BLANC (NEW ZEALAND)

Fruit shines through with smooth tropical flavours giving way to fresh green apples.

58.00

## SPANISH CELLAR SELECTION WHITE

#### VIVANCO BLANCO (RIOJA)

Fresh and invigorating with intense elegant aromas

31.00

#### JOURNEY'S END DESTINATION CHARDONNAY (SOUTH AFRICA)

Only made in the best years. Many layers of ripe fruit, a lick of delicate oak.

65.00

## CHAMPAGNE

### VEUVE CLICQUOT YELLOW LABEL, REIMS, NV

125ML 13.25 BOTTLE 79.00

VEUVE CLICQUOT ROSÉ, REIMS, NV 95.00

KRUG GRANDE CUVÉE, REIMS, NV 250.00

## CAVA & CORPINNAT

### SEGURA VIUDAS BRUT RESERVA NV, PENEDES

125ML 6.50 BOTTLE 34.00

SEGURA VIUDAS BRUT ROSADO NV, PENEDES 34.00

LLOPART IMPERIAL BRUT GRAN RESERVA, CORPINNAT 60.00

## ROSE

### VIVANCO RIOJA ROSADO (SPAIN)

175ML 7.25 500ML 19.75 BOTTLE 29.00

WHISPERING ANGEL (FRANCE) 48.00

WHISPERING ANGEL (FRANCE) MAGNUM 1.5L 96.00